

Cranberry Orange Chicken



Ingredients

- 2 tbsp. butter
- 1 chicken breast
- 2 chicken thighs
- 1 onion, chopped
- $\frac{2}{3}$ cup fresh orange juice
- $\frac{2}{3}$ cup fresh or frozen cranberries
- 1 tbsp. honey
- $\frac{1}{4}$ tsp. ground ginger
- $\frac{1}{4}$ tsp. ground cinnamon
- $\frac{1}{8}$ tsp. allspice
- $\frac{1}{8}$ tsp. ground cloves

Directions:

1. Melt the butter in the Pressure Pro by pressing the **CHICKEN/MEAT** button to engage the heating element. Brown the chicken in butter.
2. Add the chopped onion and cook until slightly translucent (about 3 to 5 minutes).
3. Add cranberries, orange juice, honey and spices. Mix well.
4. Press **CANCEL** to stop the heating element.
5. Close and lock lid into place and ensure the **PRESSURE VALVE** is set to **SEAL**.
6. When done, carefully release pressure.